

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED DIVISION**

**TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF
BEEF, SPECIAL TRIM, BONELESS, FROZEN
TDS-139 SEPTEMBER, 1996**

SCOPE

This technical data supplement is for use by USDA for the procurement of beef, special trim, frozen. Special trim will be produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and the special instructions specified herein. This item is intended for further processing.

APPLICABLE DOCUMENTS

The following documents will be incorporated as part of this USDA, TDS-139:

- IMPS General Requirements, Interim, Effective June 1996.
- IMPS For Fresh Beef Products, Series 100, Effective June 1996.
- IMPS Quality Assurance Provisions (QAPS), with revisions that are Effective June 1996.
- Meat Grading and Certification Branch (MGCB) Instruction Manual, Series 910 and 918.

ORDERING DATA - Refer to IMPS Series 100, section I. **ORDERING DATA TO BE SPECIFIED BY THE PURCHASER.**

A. ITEM NUMBER

1. **IMPS Item No. 139 - Beef, Special Trim, Boneless.**

2. **SPECIAL INSTRUCTIONS** - Product shall be as described in IMPS Item No. 139 except for the following additional requirements.

- a. Beef must originate from U.S. produced livestock and will be verified in accordance with MGCB Instructions.
- b. The delivery unit shall be 42,000 pounds (18,900 kg.) net weight (700 shipping containers).
- c. Special trim shall be derived from any combination of the following muscle systems. Contractors shall declare to the AMS agent which muscles will be offered.

Inside Round, Cap Off	-	The inside round shall include the semimembranosus, adductor and may include the pectineus and sartorius. The gracilis muscle shall be removed.
Outside Round (flat)	-	The outside round shall include the biceps femoris muscle only.
Eye of Round	-	The eye shall include the semitendinosus muscle only.

- Peeled Knuckles - The peeled knuckles shall include the rectus femoris, vastus lateralis, and may include the vastus medialis, vastus intermedius. The knuckles shall (1) have the tensor faciae latae removed (peeled); (2) be butterflied to expose and remove the connective tissue within the rectus femoris muscle; (3) have the tendinous end removed exposing no less than 75 percent lean; and (4) have the sartorius removed.

d. Product shall be peeled/denuded, and surface membrane removed (see **D. FAT LIMITATIONS**).

B. GRADE - No Grade Requirement.

C. STATE OF REFRIGERATION - Frozen, FREEZING OPTION 1. (Refer to IMPS General Requirements, Meat Handling).

D. FAT LIMITATIONS - Maximum average surface fat thickness - Peeled/Denuded, Surface Membrane Removed (90% lean exposed), Option No. 6. Refer to the IMPS Series 100, section **II. MATERIAL REQUIREMENTS** for definition.

E. PORTION-CUT WEIGHT THICKNESS AND SHAPE - Not applicable

F. WEIGHT RANGE - Not applicable

G. NETTING OR TYING - Not applicable.

H. PACKAGING AND PACKING - Packaging and Packing will be in accordance with the IMPS General Requirements and the following additional requirements:

1. **Packaging** - Product shall be bulk packaged.
2. **Packing** - Bulk packaged trimmings shall be packed into containers to a net weight of 60 pounds (27.2 kg). Only one style and size of container shall be used in any one delivery unit.
3. **Closure** - Taping will not be permitted. When the strapping method is used for final closure of slotted containers that have not been assembled using a tuck lock method, the initial closure will be secured in accordance with the gluing method.
4. **Marking of Shipping Containers** - Marking shall be as illustrated in Exhibit A (attached). Lot and box numbers shall be sequential beginning with the number 1. Other markings such as trademarks, logos, the names and addresses of the contractor, supplier, receiver and buyer will not appear on the container.
5. **Palletized Unit Loads** - Required, except contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such an arrangement.

I. USDA CERTIFICATION

1. Product shall be certified by USDA, AMS, MGCB. The following purchaser specified examinations (see General Requirements, section **III. USDA CERTIFICATION**) will be performed in accordance with MGCB Instructions and IMPS QAPS for:
 - a. Condition of Container,
 - b. Net weight (QAPS Only).
2. The quality assurance provision to be used for **A., 2. SPECIAL INSTRUCTIONS**, d. is as follows:

For the requirement, "Product shall be peeled/denuded, and surface membrane removed." apply defect 138 within TABLE 100H accordingly:

138 Less than 90 percent of lean exposed or remaining fat exceeds 1/8 inch (3 mm) depth at any point (score no more than once per sample unit).

3. The AMS agent will:
 - a. Certify and issue an official certificate indicating the status of each lot as required per MGCB Instructions.
 - b. Supervise the loading and sealing of each truck.
4. Acceptances and Certification - The AMS agent will certify acceptable product and set forth on the original certificate the following:
 - a. Contract number.
 - b. Notice-to-Deliver number.
 - c. Name of product.
 - d. Production lot number(s) and the date each lot was produced.
 - e. Total projected net weights per delivery unit. The delivery unit shall be 42,000 pounds (18,900 kg.) net weight (700 shipping containers).
 - f. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
 - g. Product conforms with (**TDS 139**).
 - h. Count and projected net weight certified.

5. **Recycling.** Shipping cartons that are recyclable must be printed with a recyclable symbol similar to that shown.



EXHIBIT A IS NOT AVAILABLE ELECTRONICALLY.